



DRINK MENU

Signature Drinks

Mishka Cooler | 11.00

Mishka Honey Vodka, Lemonade, Cranberry Juice,
Topped with Sprite

Cranberry Mule | 13.00

Mishka Cranberry Vodka, Lime Juice, Ginger Beer

Wine List

HOUSE WINE | 8.00

Pinot Grigio | Chardonnay | Sauvignon Blanc |
Cabernet Sauvignon | Merlot | Pinot Noir
White Zinfandel

FRANKLIN HILLS WINES | 9.00 | 33.00

Sir Walters Red | Trio | Katie's Creek |
White Jade | Catabwa

PREMIUM WINE

| | |
|--------------------------------|---------------------|
| Ecco Domani Pinot Grigio | 13.00 49.00 |
| Chateau Ste. Michelle Riesling | 13.00 49.00 |
| Cupcake Prosecco | 49.00 (Bottle Only) |
| William Hill Chardonnay | 12.00 45.00 |
| Tenuta Secolo IX Pecorino | 12.00 45.00 |
| Franciscan Cabernet | 13.00 49.00 |
| Sean Minor Pinot Noir | 12.00 45.00 |
| Alamos Malbec | 12.00 45.00 |
| Smoking Loon Merlot | 12.00 43.00 |

Draft List

YUENGLING DRAFTS

| | DRAFT | MUG FILL |
|----------------------------|-------|----------|
| Traditional Lager 4.5% | 8.00 | 10.00 |
| Light Lager 4.0% | 8.00 | 10.00 |
| FLIGHT 4.2% | 8.00 | 10.00 |
| Lord Chesterfield Ale 5.4% | 8.00 | 10.00 |
| Black & Tan 4.6% | 8.00 | 10.00 |

FAN FAVORITES

| | DRAFT | MUG FILL |
|-------------------------------|-------|----------|
| Angry Orchard 5% | 9.00 | 11.00 |
| Dogfish 60 Minute 6.0% | 9.00 | 11.00 |
| Deschutes Fresh Haze IPA 6.5% | 10.00 | 12.00 |
| Guinness 4.2% | 9.00 | 11.00 |
| Miller Lite 4.2% | 8.00 | 10.00 |
| Shock Top 5.2% | 9.00 | 11.00 |
| Sweetwater 420 5.7% | 9.00 | 11.00 |
| Victory Brotherly Love 6.0% | 9.00 | 11.00 |

Bottled Beer

Heineken 0.0 | 4.00

Yuengling Lager | FLIGHT | Miller Lite |
Woodchuck Amber | 5.00

Amstel Light | Heineken | Corona | Smithwick's
Harp | Guinness 0 Nitro | 6.00

Lagunitas IPA | 7.00

Yuengling Golden Pilsner (16oz can) | 7.00

Guinness Nitro Cold Brew | Truly Wild Berry | 9.00

FRANKLIN HILL
VINEYARDS





DINNER MENU

Shareables



Entrées

Fried Burrata Salad | 12.00 (VG)

Fried Burrata, Arugula, Heirloom Tomato, Parmesan Crisp, Tomato Vinaigrette

Pairs well with Franklin Hills White Jade

Caprese Flatbread | 14.00 (VG)

Roasted Garlic Pesto, Fresh Mozzarella, Oven Dried Tomatoes, Balsamic Glaze

Substitute a Cauliflower Crust (AVG) + 4.00

Pairs well with a Yuengling FLIGHT

Tre Carni Italiane Flatbread | 17.00

House Made Marinara, Mozzarella, Oregano, Pepperoni, Boars Head Genoa Salami, Prosciutto, Hot Honey

Vegan Meat Lovers Flatbread | 17.00 (Vegan)

House Made Marinara, Vegan Mozzarella Cheese, Vegan Pepperoni & Bologna Blend, Basil

SteelStacks Half Pound Signature Burger | 16.00

Pat LaFrieda Famous Blend 8oz Patty, Hickory Smoked Cheddar, Lettuce, Tomato;

Served on a Toasted Brioche Roll with Stacks Kettle Chips

Upgrade to Fries or Side Salad +4.00

Substitute Impossible Burger (VG) +5.00 | ADD Bacon + 4.00 | ADD Caramelized Onions +4.00

Pairs well with a Yuengling Traditional Lager

Smoked Pulled Pork Sandwich | 13.00

BBQ Sauce, Kaiser Roll, Pickles, Stacks Kettle Chips

Upgrade to Fries or Side Salad +4.00

Pairs well with a Yuengling Black & Tan

Southern Fried Chicken Tender Basket | 14.00

Southern Fried Chicken Tenders; Served with French Fries, and Choice of Sauce.

Dipping Sauces: Honey Mustard, BBQ Sauce or Mango Habanero Sauce

Pairs well with a Franklin Hills Trio

Penne a la Vodka | 13.00

Vodka Sauce, Shaved Parmesan Cheese on top, Garlic Bread

Gelato Stuffed Donut | 11.00

Italian Style Chocolate Gelato Filled Donut, Powdered Sugar, Berry Compote

Wiz Kids Pierogis | 11.00 [V]

Sour Cream, Sautéed Onions

ADD Chicken Tinga +4.00 | ADD Pulled Pork +4.00

Chicken Tinga Nachos | 14.00

Tortilla Chips, Creamy Queso, Salsa Verde, Jalapeno, Pico

Garlic Parmesan French Fries | 10.00

Crispy Fries, Tossed with Garlic Oil, Gremolata, and Grated Parmesan;

Served with Roasted Garlic Truffle Aioli

Add Cheese + 4.00

Order of French Fries | 8.00 (VG)

Add Cheese + 4.00



Septemeber 2023

AVG= Avoiding Gluten | VG= Vegetarian